

## CLAIMS

1. A method for preparing a hydrophobic granular starch, comprising:
  - providing an aqueous solution including a glucoamylase enzyme;
  - providing a starch;
  - allowing said glucoamylase enzyme to associate with said starch at a temperature that is less than the gelatinization temperature of said starch; and
  - reducing the pH of said aqueous solution to a level effective to denature said enzyme and to cause said denatured enzyme to render said starch granule hydrophobic.
2. A method according to claim 1, further comprising drying said starch granule to a moisture content of about 12% or less.
3. A method according to claim 2, further comprising grinding said dried starch.
4. A method according to claim 1, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.
5. A method according to claim 4, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a level of not more than 1%.
6. A method according to claim 1, wherein the starch solids level in said slurry ranges from about 10% to about 55% by dry starch weight.
7. A method according to claim 6, the starch solids level in said slurry ranging from about 25% to about 45% by dry starch weight.
8. A method according to claim 1, said glucoamylase being present in said slurry in an amount ranging about 0.2 to about 6% by dry starch weight.

9. A method according to claim 1, said starch being a native starch.
10. A method according to claim 1, said starch being a cross-linked starch.
11. The hydrophobic granular starch prepared in accordance with claim 1.
12. A cosmetic product comprising at least one skin contacting ingredient and an amount of the starch of claim 11 effective to adsorb oil from the skin when said cosmetic product is applied to the skin.
13. The hydrophobic granular starch prepared in accordance with claim 4.
14. The hydrophobic granular starch prepared in accordance with claim 5.
15. A method according to claim 2, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.
16. A method according to claim 3, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.
17. A method according to claim 6, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.
18. A method according to claim 7, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.

19. A method according to claim 8, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.

20. A method according to claim 9, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.

21. A method according to claim 10, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.

22. A method according to claim 11, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 5%.

23. A method according to claim 2, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

24. A method according to claim 3, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

25. A method according to claim 5, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

26. A method according to claim 6, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

27. A method according to claim 7, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

28. A method according to claim 8, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

29. A method according to claim 9, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

30. A method according to claim 10, including reducing said pH when said glucoamylase enzyme has hydrolyzed said starch to a hydrolysis level of not more than 1%.

31. A method according to claim 1, wherein said glucoamylase enzyme is derived from A. niger.

32. A method according to claim 4, wherein said glucoamylase enzyme is derived from A. niger.

33. A method according to claim 5, wherein said glucoamylase enzyme is derived from A. niger.